

*Amaranthus gangeticus* L. (Amaranthaceae.) 45182.  
**Amaranth.** From China. Collected by Mr. Frank N. Meyer, Agricultural Explorer for this Department. "(No. 2385a. Hanchow, China. March 9, 1917.) A green-leaved amaranth, much cultivated in central China as a garden vegetable; and eaten, when young, like spinach. The plant stands any amount of moist heat, and can be sown at intervals throughout the summer. As the seedlings suffer a good deal at times from damping off, the Chinese generally have the beds raised slightly above the surrounding land and then cover the surface with a sifted mixture of soot, ashes, and lime, which acts as a fertilizer as well as a fungicide. Chinese name **Pai han ts'ai**, meaning 'White amaranth vegetable'. This **Han ts'ai** probably can be made a popular hot weather vegetable throughout the southern sections of the United States." (Meyer.)

*Annona cherimolia x squamosa* (Annonaceae.) 43181.  
**Hybrid Anona.** Grown at the Plant Introduction Field Station, Miami, Florida, from Garden No. 1803, tree C. A hybrid between the cherimoya and the sugar-apple, produced by Mr. Edward Simmonds of the Miami Field Station. It combines the unusual sweetness of the sugar-apple with the firmness and better shipping quality of the cherimoya. The trees show unusual vigor, having withstood the freeze of February, 1917, (temperature 26° F.) without being much damaged.

*Brassica pekinensis* (Lour.) Gagn. (Brassicaceae.) 45185. **Pai ts'ai** From China. Collected by Mr. Frank N. Meyer, Agricultural Explorer for this Department. "(No. 2388a. Taianfu, Shantung, China. March 1, 1917.) A heavy, winter chinese cabbage of fine quality, making firm, much elongated heads. Sown out in early August and transplanted in rich, well-worked soil; it must not suffer from lack of water. Can be kept throughout the whole winter when stored in a cool dugout cellar; can also be held in good condition for several months when hung from the rafters of a cool storeroom, or kept in an airy box." (Meyer.)

*Brassica pekinensis* (Lour.) Gagn. (Brassicaceae.) 45186. **Pai ts'ai.** From China. Collected by Mr. Frank N. Meyer, Agricultural Explorer for this Department. "(No. 2389a. Hankow, China. June 9, 1917.) A spring and autumn variety of Chinese cabbage of open growth; eaten boiled like kale or mustard sprouts. Sown from